

Creamery Department

Butter Makers are invited to send contributions to this department, ask questions on matters relating to butter making and to suggest subjects for discussion. Address your letters to the Creamery Department.

Beautifying Factory Surroundings

Some years ago I was asked to attend a special dairy convention at Ottawa, and they asked me to give a talk on the beautifying of the grounds around factories. I prepared my talk, and it got into several of the papers. It was not a large convention, and I wondered after if it was worth my effort. A couple of years after I was down in Nova Scotia on the travelling dairy team. A gentleman who was at one of the meetings asked me to visit his creamery. I was very pleased to do so. We should visit other factories because our own. We should encourage and criticize. The next day he drove me to the creamery, and when I came up to it, there was a very pretty garden. He told me that he read the account of my address in one of the papers, and fixed up his creamery in accordance with my suggestions. The place before me was very rough. He had it levelled and sodded, planted evergreens by the fence, and planted beautiful flower beds. It did not stop there. I visited that place in my work again, and the railway men had got to work, and right across at the station was a very fine flower garden. He had a fine sweet pea hedge and when you came into that place on the railway, you opened your eyes with surprise. This shows how we may do good when we little think. When you tidy up your surroundings you have no idea of the effect it may have upon the young man who goes there from an untidy farm.—Miss Laura Rose.

Advantages of Hand Separator

Prof. H. M. Bainer of the Colorado Agricultural College in discussing the advantages of the hand cream separator says: Authorities on the subject of farm dairying will agree that any farmer who milks five cows or more and is either selling the cream or making butter of it, needs a centrifugal hand cream separator to secure the best profits.

The hand cream separator working under favorable conditions, does not leave more than one-twentieth of a pound of butter fat in 100 pounds of skimmed milk. The gravity systems and dilution separator methods of securing the butter fat will leave under favorable conditions, from one half to three-quarters of a pound of

butter fat in 100 pounds of milk.

According to these figures, a farmer who uses a hand separator, and milks ten cows, which produce 60,000 pounds of milk a year, would lose in the skim-milk but 30 pounds of butter fat a year on the total amount of milk. By the other methods he would lose from 200 to 450 pounds a year. Figuring butter fat at 20 cents a pound there would be an annual loss of from \$34 to \$45 between the hand separator and the other methods.

Advantages of the Separator.—Not only does the machine secure practically all the butter fat, but it delivers the skim-milk in a sweet, warm and undiluted condition ready to be fed to the calves. Very few dairy utensils are needed, as the milk is separated as soon as it comes from the cow, and the skim-milk is fed at once.

Less work is required to handle the milk in this manner than with the other methods.

The cream delivered from the separator is of uniform richness; it has had all the fibrous and foreign matter removed. The milk has not absorbed bad flavors and odors from standing around, and the cream is in excellent condition for ripening. Thus there is a gain in the quality and quantity of butter obtained.

Not only is the centrifugal separator of advantage in the production of fine butter, but it is equally advantageous in the purification of milk and cream for direct human consumption. Dairies improve the quality of their milk very much by running it through the separator and then mixing the milk and cream before bottling.

The average farmer cannot afford to hand milk the whole lot to the creamery, even if he is within hauling distance and the roads are good. The skim-milk often comes back in a cold half sour and contaminated condition, which is unfit for feeding purposes. Even if it does come back in good condition, it is impossible to feed it regularly, and it is far from being equal to hand separator milk. Too much time is required to haul it to the creamery compared to the length of time required to separate it at home by hand. The hand separator cream, by careful handling, need not be hauled to the creamery oftener than every other day during the summer and perhaps not oftener than once in three days during the winter months.

A farmer who milks ten cows, obtaining from them, say 300 pounds of milk a day, and the gravity separator milking, should be able to separate it in fifteen minutes. This will require a separator of 600 pounds capacity an hour.

The average separator of standard or reliable make should last, with good care for twelve or fifteen years, with very few repairs.

The Butter Industry in Quebec

Mr. S. P. Lacoursiere, Assistant Inspector-General of butter factories in Quebec, in his last report gives some good advice to the butter-makers of that Province. Last year he visited 24 syndicates of butter factories and 11 of them for the second time. The results he says were far from perfect, especially in the districts where there is opposition between creameries regardless of consequences. In these sections the patrons are always ready to encourage the building of new factories, whereas enough milk can be secured to operate them successfully or not.

In some districts very little precaution was taken in the making of the butter in the spring season. Several combined factories make butter only a few weeks in the spring and

fall, and churn the balance of the season. These give little attention to quality, as butter is made for so short a period and is sold on the local market. Mr. Lacoursiere says this is a great mistake. All butter should be made as if it were intended for the British market. If he is making for only one day the maker should endeavor to make the best quality of butter possible. Many makers are satisfied if their butter sells in Montreal at a reasonable price. The business should be considered from a standpoint.

To obtain the best results both patrons and makers should co-operate more than they do. Patrons should supply the very best milk containing not more than 22 degrees of acidity. It should be free from bad odors and carried in good clean cans. The patron should not insist upon the maker himself in milk which he knows himself to be far from sound and should not leave the factory because the maker does not take it in. The patron also should not insist upon the maker striving for a big yield at the expense of quality. He should pay the maker a liberal salary and insist that the quality be kept up to the highest point. The maker should have all the necessary appliances for making a first class article.

Referring to the maker's duties Mr. Lacoursiere says that it is regrettable that a certain number of makers work with a negligence which is unpardonable. They keep their factories in a deplorable state and do their work in a slipshod way and at the same time endeavor to gain the reputation of being good makers and returning a good yield by resorting to all sorts of means, such as docking in the weights of milk. This practice is dishonest and those who resort to it show their ignorance and negligence. Fortunately the number who do this kind of thing is small.

The maker should in all points follow the instructions given by the Dairy School through the inspectors, and instructors. Mr. Lacoursiere found butter made from cream with too high a degree of acidity. There is, however, a bright side. Many of the factories on the second visit showed great improvement. In many parts of the province, notably in the counties of Lotbiniere, Berthier, Rouville and Champlain, first-class creameries are being built. The butter made in these would give entire

satisfaction in any market. These good factories should give many imitations. In the St. John district some factories were found that were making goods well right perfect, while in others there is room for much improvement.

Mr. Lacoursiere gives some good advice to the cream gathering creameries, which have obtained a foothold in Quebec. To get a good average sample precautions should be taken to have the cream thoroughly mixed; either by pouring from one dish into another by using a dish or dasher to thoroughly stir the cream from top to bottom. A tube should be used to take the sample. The ramble for the Babcock test should be taken by weight instead of by a pipette. Butter makers in cream gathering creameries cannot insist on these precautions too strongly.

In closing his remarks Mr. Lacoursiere refers to the merits and defects in the business in a general way. An encouraging feature of the work in Quebec is the activity shown in the development of the industry along national lines. He hopes to see that province become in dairying not only a model for others to follow, but that they will be forced to follow.

Skim as soon as the milking is done.

Collect the cream four times a week.

Skim a 26 per cent to 35 per cent cream.

Use the cream as soon as possible after skimming.

Be sure to wash separators after every skimming.

Cover the cream cans with a clean cloth until ready to ship.

Turn your separator the same speed all the time while separating.

Do not keep cream in foul places or in cellar which contain vegetables.

Do not mix morning's and night's cream before the latter is thoroughly cold.

Regulate the infow of milk so it will not vary during the whole process of separation.

A maker whose factory is kept in a first condition will not have much influence upon his patrons in inducing them to supply clean milk.

Middle men, engaged in buying, have subject to factory inspection, have such opportunities placed before them that it becomes a matter of business, and they avail themselves of these chances for personal benefit.

THE DAULEY WHEY PUMP

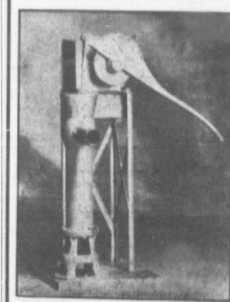
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